

# Nutella Balls



This has to be one of my all time favourite Lola Berry recipes. In fact, I think it is safe to say I fell in love with Lola over these little balls.

I used to love Nutella when I was growing up. I used to eat it by the spoonful straight out of the tub.

But now a days I know better. Nutella is chock full of sugar, trans fats and artificial flavours and is certainly not what we should be eating, or feeding our kids.

So, to fill my nutella fix, I now make sure I have some of these in the freezer at all times. I hope they help cure you of your nutella addiction too.

They are divine!

Makes 12 Balls

1.5 cups of hazelnuts  
(preferably soaked for  
at least 2 hours, then  
rinsed)

8 medjool dates, pitted

¼ cup raw cacao, plus  
extra for dusting

1 vanilla pod, split and  
scraped, or a dash of  
vanilla extract

¼ cup pure maple syrup

¼ cup coconut oil,  
melted

Pinch of salt flakes

Pop everything into a food processor and blitz until the mixture is well combined and starting to stick together.

Use damp hands to roll the mixture into balls, then roll them in raw cacao powder or crushed hazelnuts.

Pop them into an airtight container and store them in the fridge or freezer.

Enjoy!